



A Feast With Dad

• GET CANIVOROUS •

Baked Fat & Yeast

Sea salt and thyme brioche bun | Lardo

Pop It In Hole

Mini tartlet | Homemade vegemite | Grated parmesan | Black Truffle

Lettuce Build

Marinated wagyu beef | Pickled chillies and peppers | Spring onions | Garlic oil
Mint mix | Peanuts | Baby gem lettuce

Beef & Bones

100 hour cooked wagyu brisket | Roasted cauliflower with bone marrow
Pickled baby carrots and shallots | Charred onion soubise | Truffle, wine and bone glaze

Sweet treat

Triple layered chocolate sable mousse bar with corn flowers

\$140 for 2

All prices are subjected to 7% government service tax.



A Feast With Dad

• FEELING PESCATARIAN •

Baked Fat & Yeast

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Pop It In Hole

Mini tartlet | Homemade vegemite | Grated parmesan | Black Truffle

Lettuce Build

Marinated wagyu beef | Pickled chillies and peppers | Spring onions | Garlic oil
Mint mix | Peanuts | Baby gem lettuce

Gone Fishing

Poached Petuna ocean trout | Roasted celeriac | Citrus, saltbush and olive pickled salsa
Charred celeriac puree

Sweet treat

Triple layered chocolate sable mousse bar with corn flowers

\$200 for 3
\$80 per extra pax

All prices are subjected to 7% government service tax.



A Feast With Dad

• OMNIVORES DELIGHT •

Baked Fat & Yeast

Sea salt and thyme brioche bun | Lardo

Pop It In Hole

Mini tartlet | Homemade vegemite | Grated parmesan | Black Truffle

Lettuce Build

Marinated wagyu beef | Pickled chillies and peppers | Spring onions | Garlic oil
Mint mix | Peanuts | Baby gem lettuce

Gone Fishing

Poached Petuna ocean trout | Roasted celeriac | Citrus, saltbush and olive pickled salsa
Charred celeriac puree

Beef & Bones

100 hour cooked wagyu brisket | Roasted cauliflower with bone marrow
Pickled baby carrots and shallots | Charred onion soubise | Truffle, wine and bone glaze

Sweet treat

Triple layered chocolate sable mousse bar with corn flowers

\$260 for 3
\$90 per extra pax

All prices are subjected to 7% government service tax.